

Gazpacho

(Kathy Jordan)

Ingredients:

1 C finely chopped peeled tomato
½ C finely chopped green pepper
½ C finely chopped celery
½ C finely chopped cucumber
¼ C finely chopped onion
2 tsp snipped parsley
1 tsp snipped chives
1 small clove garlic, minced
2 to 3 Tbsp wine vinegar
2 tbsp olive oil
1 tsp salt
¼ tsp fresh ground pepper
½ tsp Worcestershire sauce
2 C tomato juice



Directions:

Combine all ingredients in stainless-steel or glass bowl. Cover and chill thoroughly – at least 4 hours. Serve in chilled cups. Top with croutons. Makes 2 servings.

Great for a hot summer day!